It appears to have been from the earliest periods the study of the wine merchants to suit the taste of the times — The Africans of old used to mitigate & allay the tartness of their wines ~~by~~ with a kind of lime plaster, while the Greeks of the same day quickened theirs with clay & marble powdered or with salt water.

The Romans admired the flavour of pitch which was often to their wines —

A few years back there was at London a great demand for pale sherry, in consequence of which the wine merchants discharged the colour ~~of~~ with the assistance of new milk — the folly of this fashion was no sooner perceived than good brown sherry returned into favor —

Making Wines

Grapes that are not perfectly ripe & even sour will make good wine but it will require long keeping to mature it — If a sweet wine be preferred raisins should be used with the grapes, for sugar & water ~~—~~ which is the common addition to country wines can never produce a good beverage

Fining of Wines

In London there are persons who make a business of preparing finings of wines at a cheap rate — The fining of white wines is a very simple a process & attended with very little expense — ~~The~~ It is well known & almost every one that isinglass dissolved in Hock or Rhenish wine will refine them as well as the most obstinate white wines —

For red wines, the whites of eggs with sometimes a part of the shells pulverized, are the universal & only finings used —